

WHITE		175 / carafe
Campules La Rubia, Bodegas la Purísima	Murcia, Spain	7 / 20
Picpoul de Pinet, 'Le Montalus', Les Costières de Pomérols	Languedoc, France	9.25 / 26.5
Verdeca, Talò, San Marzano	Puglia, Italy	8.5 / 24
Riesling, Watervale, Jim Barry Wines	Clare Valley, Australia	10 / 28.5
Sauvignon Blanc, 'Origin' Saint Clair	Marlborough, NZ	11.25 / 32
Rioja, Valdebaron Blanco, Bodegas Ondarre	Rioja, Spain	9.5 / 27
Côtes du Rhône Blanc, Parallèle 45, Paul Jaboulet Aîné ORG	Rhône, France	10 / 28.5
Chardonnay, Macon-Villages Mont Pelé	Burgundy, France	13.25 / 38

ROSÉ		175 / carafe
Primitivo, Tramari	Puglia, Italy	8.5 / 24.5
l'Aumérade	Provence, France	11 / 31.5

RED		175 / carafe
Minervois,Caz Ailes, Chateau d'Agel	Landguedoc, Italy	8.5 / 24
Malbec Premium, Piattelli Vineyards	Salta, Argentina	12 / 34.5
Monastrell, Bodegas la Purísima	Murcia, Spain	7.25 / 20
Pinot Noir Gran Reserva, Vina Echeverria	Valle de Casablanca, Chile	9.5 / 27
Rioja Alavesa, Tempranillo de Laderas, Bideona	Rioja, Spain	11.5 / 33
Primitivo di Manduria, Taló, San Marzano	Puglia, Italy	11 / 31.5
Touriga Nacional, Vinhas de Pegoes	Setubal, Portugal	8 / 23
The Black Shiraz, Reserve, Berton Vineyard	Padthaway, Australia	9.75 / 31.5

All wines also available in 125, 250 (carafe - 500ml)

BORDEAUX CELLAR SERIES		125ml
By the Coravin, La Parde de Haut-Bailly, Pessac-Leognan	Bordeaux, France	14

DRAUGHT			BOTTLES		
Poretti Pilsner Style	4.8%	6.95	Estrella Damm	4.6%	5.85
Somersby Cider	4.5%	6.3	Old Mout	4%	6.75
Wainwright Amber	4%	6.55	Berries & cherries		
Guinness	4.2%	6.95	cider		
Hobgoblin session IPA	3.4%	6.3	Daura Damm GF	5.4%	6.35

LOUNGE

Milly's

SMALL PLATES

Serrano ham, rapeseed oil	GF	5.5
Sweet soy sesame tempura cauliflower	GFA, DF	5
Fried potato dumpling, parmesan	V	5
Trio of nibbles - Serrano ham, tempura cauliflower, fried potato dumpling		14
Whipped feta, apricots, dukkah, foccacia	V	6.5
Hambleton sourdough, Bungay butter	V	3.25/ 6.5

LIGHT

Buttered crayfish, homemade crumpet, fennel		11
Black pudding Scotch egg, Milly’s brown sauce, pickled walnut	DF	9.5
Cheddar & bacon omelette, Koffman’s fries, salad	GF	12.5
Selection of three British cheeses, cured meats, sourdough, pickles	GFA	18

SANDWICHES

Crispy chicken, smoked bacon, avocado, tomato, ciabatta		all 13
Triple cheese toastie, onion jam, pickles		
Mozzarella, tomato, rocket, pesto, focaccia		
Smoked salmon, cream cheese, pickled cucumber, seeded bagel		

SIDES

House salad	GF, V, VE	5.5
Triple cooked chips	V, VE	5.5
Truffle & parmesan chips	GF	6.5

CAKES

Salted caramel & pecan brownie		5.5
Mini Black Cherry tarts		4
Mango macaroon / Raspberry and white chocolate macaroon		3.5
Carrot cake, candied walnuts, citrus frosting		4.5
Plain and fruit scones, clotted cream and strawberry jam		7.5
Pastel de Nata		3

GF gluten free · GFA gluten free adaptable · DF dairy free ·DFA dairy free adaptable · V vegetarian · VE vegan · VEA vegan adaptable

Please let us know if you have any allergies or require information on any ingredients used in our dishes A discretionary 13% service charge is added to all bills of £10 and over, 100% of which goes to the team

Please note we only accept card payments, we no longer take cash or cheques.

MILLY’S CLASSIC COCKTAILS

Happy hour.	Monday - Friday, 5-6pm.	2 for 22
Negroni	Gin, Campari, sweet vermouth	12
Cosmopolitan	Vodka, Cointreau, lime, cranberry juice	12
Mojito	Rum, lime, mint, soda water, sugar	12
Old fashioned	Whiskey, Angostura bitters, sugar	12
Espresso Martini	Vodka, Kahlua, coffee, sugar	12

MILLY’S SPRITIZERS

Aperol Spritz	Aperol, soda , Prosecco Extra Dry	11
Elderflower Spritz	St.Germain, Prosecco Extra Dry, lemon	11

MILLY’S HOUSE SPECIALS ask the team about our seasonal specials

FIZZ		125 / bottle
Prosecco Extra Dry, Gocce di Favola	Veneto, Italy	7.5 / 40
Laurent Perrier, La Cuvée Brut	Champagne, France	16 / 90
Brut Réserve, Pol Roger	Champagne, France	95

GIN

Adnam’s Copper House		4.9
Brockmans		5.35
Mallard Point London Dry (local)		5.85
Warner’s Rhubarb		5.95
Hendrick’s		6.25
Tanqueray No.10		6.35
Mallard Point Pinot Noir (local)		6.75
Gin Mare		7.25
Tipplemill (local)		7.25

TEA AND COFFEE

The Stamford Coffee Co		
Double espresso, Macchiato		3.5
Flat white, Cappuccino, Latte, Americano		4.25
Hot chocolate		4.25
PMD loose-leaf teas		Tea pot 4.25
Milly’s House Blend, Planter’s Breakfast, Planter’s Decaf		
Planter’s Earl Grey, Planter’s Green, Peppermint, Lemongrass and Ginger, Chamomile Flowers		